

# Apple Cider with Mulling Spices

## INGREDIENTS

1 tsp whole cloves  
 1 tsp allspice berries  
 1 tsp cardamom pods  
 1-2 (3-inch) peel orange rind  
 2 cinnamon sticks  
 2 star anise pods  
 2 - 6" square piece of cheesecloth  
 1 - 10" white string  
 1 gallon of apple cider

## DIRECTIONS

**To make Mulling Spices:** Layer your two pieces of cheesecloth, one on top of the other, and add all ingredients into the center of the cloth. If your cinnamon sticks are too long, break them in half to fit in the center of the sachet. Gather all corners of your cheesecloth and tie them together securely with white string.

# Apple Cider with Mulling Spices

*continued*

## DIRECTIONS

**To make Apple Cider + Mulling Spices:** Add one gallon of apple cider to a large pot and warm on medium heat. Once cider is warmed, immerse sachet of mulling spices in the cider and adjust to lowest heat setting. You may also add optional ingredients to steep in your cider, such as vanilla bean, juniper berries, or slices of apple. Just be sure to strain them out before serving. Steep for 2-4 hours, depending on how strongly spiced you prefer your cider. Do not leave cider unattended while over heat.

\*1 sachet of mulling spices = 1 gallon of cider

*for your 4x6 card - trim along the dotted line*